

# Lekkie pale ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.7 kg (100%) | 79 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 25 g   | 60 min | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |